
WINEMAKERS' KITCHEN

EXCEPTIONAL OYSTERS

Enjoy three for £15
with complementary Leslie's pairings, this Autumn

Maldon Oyster with Citrus Chimi Churi

Paired with: Leslie's Brut NV

A classic pairing with crisp acidity and notes of green apple and citrus to complement the sharp dressing

Maldon Oyster with Tobasco Sauce

Paired with: Leslie's Rosé NV

A vibrant match with the rosé's fresh berry notes enhancing the bold, spicy kick of the tobasco sauce.

Maldon Oyster with Shallot and Red Wine Reduction

Paired with: Leslie's Gold NV

A luxurious combination with Leslie's Gold's rich, creamy texture balancing the depth of the red wine reduction.

FIND YOUR LESLIE'S

Try all three, or take our online quiz, to find the right flavour profile for you.

As our team for further details.

Our food is cooked to order using fresh, local ingredients

(GF) Gluten free | (GFO) Gluten free option available on request | (V) Vegetarian | (V*) Vegan |

We kindly ask customers to make their server aware of any food allergies or intolerances they may have before ordering.

Please note that our kitchen handles nut products as well as other common allergens.

Despite our best diligence, fish may contain bones and game may contain shot.

All wines are 12% ABV. A 10% discretionary service charge will be added to your bill.



BALFOUR
WINERY
KENT ENGLAND